
Pork Chop Potato Supper

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

4 to 5 pork chops

1 can (16 ounce) green beans, partially drained

2 cups cream of mushroom soup

3 potatoes, peeled and cut into fourths

salt

pepper

In a small roasting pan, mix the green beans, soup, salt, pepper and potatoes.

Nestle the pork chops into the mixture.

Bake, covered, at 350 degrees for 1-1/2 hours.

Yield: 4 to 5 servings

Pork

Per Serving (excluding unknown items): 1476 Calories; 77g Fat (47.8% calories from fat); 105g Protein; 85g Carbohydrate; 7g Dietary Fiber; 300mg Cholesterol; 2321mg Sodium. Exchanges: 5 1/2 Grain(Starch); 13 1/2 Lean Meat; 0 Vegetable; 7 Fat.